

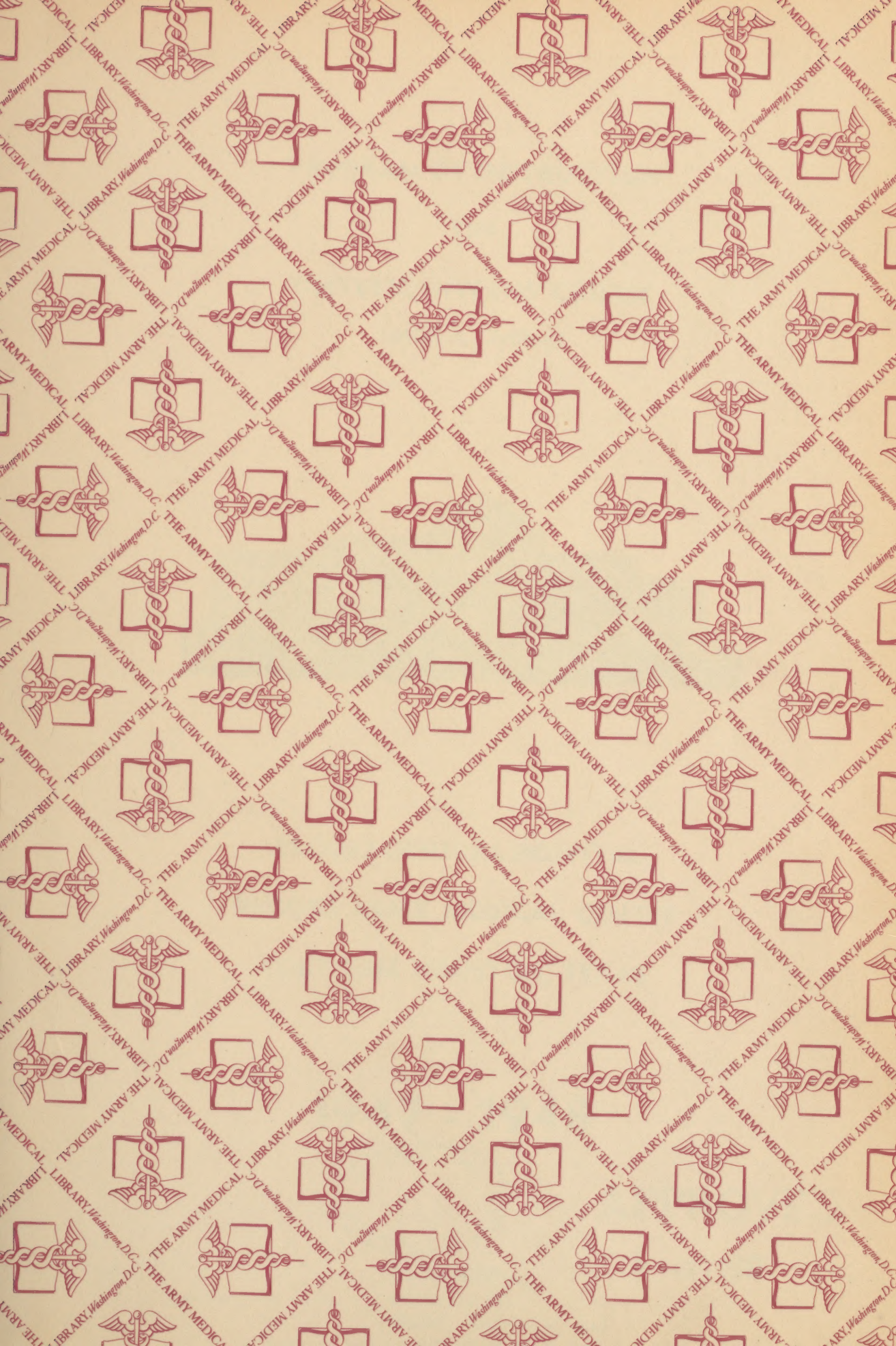
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U.S. MEDICAL FIELD SERVICE
SCHOOL, Ft. Sam Houston, Tex.
PROGRAM OF INSTRUCTION no. 7

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**PROGRAM OF INSTRUCTION
FOR
DIETETIC INTERNS' COURSE
(MOC-3, Civilian)**



**BROOKE GENERAL HOSPITAL,
BROOKE ARMY MEDICAL CENTER
FORT SAM HOUSTON, TEXAS**

1947 - 1948



APPROVED

3 OCT 1947

**R. E. DUKE
Colonel, MC
Chief, Education and
Training Division**

U.S. Medical Field Service School, Fort Sam Houston, Tex.
BROOKE GENERAL HOSPITAL
BROOKE ARMY MEDICAL CENTER
FORT SAM HOUSTON, TEXAS

PROGRAM OF INSTRUCTION

FOR

MOC-3 (CIVILIAN) DIETITIANS COURSE

1 August 1947

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BRONCO GENERAL HOSPITAL
BRONCO ARMY MEDICAL CENTER
FORT SAM HOUSTON, TEXAS

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THEORY OF INSTRUCTION

FOR

MOO-3 (CIVILIAN) INSTRUCTIONS COURSE

1 August 1947

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MOC-3 (CIVILIAN) COURSE
BROOKE GENERAL HOSPITAL

PURPOSE:

The objective of this course is to train certified applicants in all phases of the field of hospital dietetics in order that they may qualify for appointment in the Dietitian Section of the Women's Medical Specialist Corps upon successful completion of the course. The course, as outlined, meets the requirements set up by the American Dietetic Association for all approved courses for dietetic interns. In addition, subjects pertaining specifically to mess management in the Army are stressed.

The course is designed to give classroom instruction and on-the-job training in institutional organization and management, professional ethics, menu planning, purchasing, storeroom management, food preparation and service, equipment, personnel management, diet therapy, nutrition education and teaching methods, child nutrition and teaching of student nurses.

PREREQUISITES:

a. Physical Requirements:

(1) Must meet certain physical requirements prescribed in Army Regulations.

(a) Must be not less than 60 inches in height without shoes and weigh not less than 105 pounds when clad only in surgical gown or sheet.

(2) Must have had, and passed, a final type physical examination at an Army installation prior to appointment as a dietetic intern.

(3) Must pass a final type physical examination by a board of medical officers at the station of first assignment.

b. Minimum and maximum age: 20 - 26½ on date of appointment.

c. Educational Requirements:

(1) A Bachelor of Science degree from a college or university of recognized standing.

(2) 48 semester hours of study which has included the following:

(a) 12 semester hours in chemistry (to include general, organic and biochemistry).

(b) 6 semester hours in biology (to include human physiology and bacteriology).

(c) 6 semester hours in food (to include food selection and preparation, meal planning and service).

(d) 6 semester hours in normal or advanced nutrition and dietetics (a course in diet in disease is required). If more than three years have elapsed since completion of the course in nutrition, 3 additional semester hours of advanced nutrition are required.

(e) 6 semester hours in institution economics (to include quantity cookery and organization and management).

(f) 3 semester hours in education (at least one of the following is required: educational psychology, methods of teaching, principles of education).

(g) 9 semester hours in social sciences (selected from at least two of the following: psychology, sociology, economics).

(3) Must be certified by the Civil Service Commission to the Office of The Surgeon General.

d. Other Requirements:

(1) Marital status- unmarried.

(2) Must be citizens of the United States.

MOC-3 (CIVILIAN) DIETITIANS COURSE
BROOKE GENERAL HOSPITAL
(52 weeks, 2760 hours)

SUBJECT:	HOURS
ACADEMIC SUBJECTS:	330
Administration and Organization, General	(26)
Equipment	(20)
Food Preparation	(11)
Food Procurement	(13)
Food Service	(33)
Meat and Dairy Hygiene	(60)
Personnel Management	(17)
Sanitation	(8)
General Medicine and Diet Therapy	(70)
General Surgery	(21)
Nutrition Education and Teaching Methods	(16)
Nutrition in Public Health and Preventive Medicine	(2)
Social Service	(3)
Current Topics	(30)
COMMANDANT'S TIME	30
Processing	(8)
Orientation and Class Organization	(2)
Conferences	(8)
Clearance and Graduation	(4)
Subjects to be Announced	(8)
PRACTICAL APPLICATION	2400
Administration of a Large Mess (8 weeks)	(384)
Administration of a Small Mess (8 weeks)	(384)
Special Diet Food Preparation (4 weeks)	(192)
Hospital Cost Accounting (1 week)	(48)
Storeroom Management (1 week)	(48)
Enlisted Ward Food Service (16 weeks)	(768)
Officer Ward Food Service (4 weeks)	(192)
Obstetrical Service & Formulae (4 weeks)	(192)
Pediatric Service (2 weeks)	(96)
Out Patient Clinics (2 weeks)	(96)

PROGRAM OF INSTRUCTION
MCC-3 (CIVILIAN DIETITIANS COURSE)

PART I

ACADEMIC SUBJECTS

330 Hours

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Administration and Organization, General ANNEX NO. 1	(26)	Basic principles of organization and administration; organization of the dietetic department and the duties of key personnel; duties and responsibilities of the dietitian; coordination of mess activities; professional ethics; tools of management including job description, job analyses, work schedules, work simplification and flow charts; food cost accounting; storeroom management; organization of the army; personnel of the army, military correspondence.
Equipment ANNEX NO. 2	(20)	Factors entering into the selection of equipment; method of writing equipment specifications; equipment allowances for kitchens of varying sizes; study of kitchen and dining-room layouts of equipment and the factors entering into efficient arrangements; preventive maintenance of equipment; cleaning maintenance of equipment; study of safe and efficient operation of all kitchen equipment; procurement of equipment and sources of supply.
Food Preparation ANNEX NO. 3	(11)	Review of the basic principles of large quantity cookery; approved techniques; standardization of recipes; study of food conservation and the control of waste; preparation of the Cook's Work Sheet; menu planning for the regular diets.

SUBJECT AND ANNEX NUMBER	HOURS	SCORE
Food Procurement ANNEX NO. 4	(13)	Study of Quartermaster Specifications relating to food products of non-animal origin; Quartermaster procurement of food; procurement of food for the hospital through Quartermaster and commercial sources; availability of fresh fruits and vegetables and factors affecting the availability; ordering of food in quantity; study of ordering guides.
Food Service ANNEX NO. 5	(33)	Study of all types of food service in army and civilian hospitals, including centralized and de-centralized food service, cafeteria, and waiter service; ward food service; techniques of making ward rounds; holiday food service and decorations; field trips to observe food service in other type institutions including a charity hospital, private hospital, cantonment type hospital, college dormitory, in tearooms and hotels.
Meat and Dairy Hygiene ANNEX NO. 6	(60)	Instruction by means of conferences, demonstrations, practical exercises, and field trips designed to give the dietetic intern a working knowledge of the manufacture, composition, classification and grading of food products of animal origin; and to prevent, recognize and evaluate spoilage factors in these products

PART I (CONT'D)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Personnel Management ANNEX NO. 7	(17)	Study of the supervisor's responsibilities to top management and to the worker; preparation of the training time table; preparation of the job-breakdown; four-step method of instruction; supervisor's responsibility in good relations; foundations of good relations; four-step method of handling a problem; job-methods training; selection and assignment of personnel; instruction of personnel in the mess hall.
Sanitation ANNEX NO. 8	(8)	Review of bacteriology in so far as it pertains to the contamination of food and transmittal of disease through food; sanitary entomology including the extermination of household pests; mess sanitation and the inspection of messes.
General Medicine and Diet Therapy ANNEX NO. 9	(70)	Review of normal nutritional requirements; discussion of different methods of feeding; review of physiology of digestion, circulatory systems, organs of respiration, excretory organs, and internal secretions; general hospital diets; nutritional evaluation of diets by the long and short methods of calculation; diets in disease including diseases of the gastrointestinal tract, of the liver and gall bladder, diseases of the blood, kidney and urinary tract, diseases of the joints; diet in febrile diseases, and in pregnancy and lactation; diet in mental disorders; oral conditions and diseases; discharge diets;

PART I (CONT'D)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
General Medicine and Diet Therapy (cont'd)		case histories; laboratory examinations, method of mak- ing and evaluation of results; planning the special diet menus.
General Surgery (21) ANNEX NO. 10		Discussion of diet in general surgery; pre-and post-oper- ative dietary care; principles of surgery; diet in maxillo- facial cases; diet in surgery of the stomach and gastrointes- tinal tract; diagnosis and pre- operative treatment in certain special conditions; inflamma- tions; inflammations of the bone; surgical conditions of the breast and thyroid; acute and chronic empyema; hemorr- hage and shock; anatomy and physiology of the genito- urinary tract; septic wounds of war; gonorrhea and syphilis; menu planning for surgical diets.
Nutrition Education and Teaching Methods ANNEX NO. 11	(16)	Study of the basic principles of good teaching; techniques of teaching student nurses; development of the lesson plan; practical application of teaching techniques for student nurses at affiliate hospital; teaching methods for other professional groups, patients and for the layman; discussion of different types of training and visual aids and their use.
Nutrition in Public Health and Preventive Medicine ANNEX NO. 12	(2)	Discussion of the place of nutrition in public health; the approach to the nutrition problem; the part the dieti- tian can play in nutrition in public health and in preven- tive medicine.

PART I (CONT'D)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Social Service ANNEX NO. 13	(3)	Discussion of the history and development of medical-social work; role of the social worker in army and civilian hospitals; role of the social worker on the neuropsychiatric, orthopedic and surgical wards; orientation on taking a case history; approach to the patient and technique of eliciting information; practical assignment of a dietary case study with a social problem.
Current Topics ANNEX NO. 14	(30)	Individual reading assignments on subjects pertaining to diet therapy, administration of the dietetic department and allied subjects to be reported on in class with group discussion; subject matter correlated with class lectures throughout the course.

PART II

COMMANDANT'S TIME

30 Hours

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Processing ANNEX NO. - None	(8)	Complete physical examination; processing of students by Civilian Personnel and other administrative procedures.
Orientation and Class Organization ANNEX NO. - None	(2)	Issue of textbooks, notebooks and other class materials; address by the Commanding Officer; discussion of rules and regulations pertaining to conduct in the hospital and in quarters.

PART II (CONT'D)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Conferences ANNEX NO. - None	(8)	Individual conferences with Commandant throughout the course for the purpose of discussing efficiency ratings, grades and other matters arising in connection with the course.
Clearance and Graduation ANNEX NO. -None	(4)	Turning in of supplies and equipment; formal graduation exercises.
Subjects to be Announced ANNEX NO. - None	(8)	Attendance at professional meetings on pertinent subjects as they occur during the year.

PART III PRACTICAL APPLICATION (50 weeks, 2400 hours)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Administration of a Large Mess ANNEX NO. 15	(384)	Observation and practice, under supervision, in the administration of a large mess. Experience to be gained on these assignments will include menu planning, organization and supervision of the food production unit, supervision of food service to the mess hall and to the wards, requisitioning, receiving and storage of food, sanitation of the mess, use of heavy equipment, food cost accounting and personnel records.
Administration of a Small Mess ANNEX NO. 16	(384)	Observation and practice, under supervision, in the administration of a small mess. Experience to be gained will include full responsibility

PART III (CONT'D)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Administration of a Small Mess (cont'd)		for the administration of a small mess, menu planning, standardization of recipes, time-off sheets and similar ad- ministrative duties and respon- sibilities as outlined for a large mess.
Special Diet Food Preparation ANNEX NO. 17	(192)	Observation and practice, under supervision, in planning, cal- culating and supervising the preparation and service of a large variety of special diets to officer and enlisted patients, standardization of recipes for the special diet preparation unit.
Hospital Cost Accounting ANNEX NO. 18	(48)	Assignment to the Mess Office for the purpose of acquiring a comprehensive understanding of money available, costs and their relation to each part of opera- tion, also to learn the regu- lations pertaining to the Hos- pital Fund and its administra- tion and to attain a working proficiency in the preparation of the Daily Gain and Loss Sheet.
Storeroom Management ANNEX NO. 19	(48)	Observation and practice, under supervisor, of recognized practices in stock control, the use of the perpetual in- ventory card, preparation of orders, bin lists, receipt and storage of subsistence supplies and the issuing of supplies.
Enlisted Ward Food Service ANNEX NO. 20	(768)	Observation and practice, un- der supervision, of the service of food to enlisted bed patients on the following services: gas- trointestinal, diabetic and allergy, septic and clean sur- gical cases and orthopedic. Experience to be gained will

PART III (CONT'D)

SUBJECT AND ANNEX NUMBER	HOURS	SCOPE
Enlisted Ward Food Service (cont'd).		include the instruction of patients, calculation of diets, planning of special diet menus, supervision of tray service and the overall supervision of the administration of the ward serving kitchens.
Officer Ward Food. Service ANNEX NO. 21	(192)	Observation and practice, under supervision, of the service of food to officer bed patients on both surgical and medical wards. Experience to be gained will include instruction of patients, calculation of special diets, planning of special diet menus, supervision of tray service and the overall supervision of the administration of the ward serving kitchen.
Obstetrical Service and Formulae ANNEX NO. 22	(192)	Observation and practice, under supervision, of the planning of diets and service of food on an obstetrical ward, including the overall supervising the administration of the ward serving kitchen and its sanitation. This assignment will include the daily preparation of a variety of baby formulae.
Pediatric Service ANNEX NO. 23	(96)	Observation and practice, under supervision, of food service on a pediatric ward. Experience to be gained will include adapting the general menu to the needs of young children, teaching of desirable food habits and the overall supervision of the administration of the ward serving kitchen and its sanitation.

PART III (CONT'D)

SUBJECT AND ANNEX NO.	HOURS	SCOPE
Out Patient Clinics (96) ANNEX NO. 24		Observation and practice, under supervision, in adult and pediatric out patient clinics. Experience to be gained will include the instruction of patients and parents in following discharge diets.
Observation and practice, under supervision, of the role of diet in the management of patients on both surgical and medical wards. Experience to be gained will include the instruction of patients and parents in following discharge diets.	(96)	
Observation and practice, under supervision, of the role of diet in the management of patients on both surgical and medical wards. Experience to be gained will include the instruction of patients and parents in following discharge diets.	(96)	
Observation and practice, under supervision, of the role of diet in the management of patients on both surgical and medical wards. Experience to be gained will include the instruction of patients and parents in following discharge diets.	(96)	

ANNEX NO. 1
ADMINISTRATION AND ORGANIZATION
(GENERAL)
(26 hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Army of the United States I-101	1	To orient the students in matters concerning the organization of the army, the subdivisions of the army and the various corps; discussion of tables of organization; composition and mission of the Medical Department.	L	Military Medical Manual; Army Talk, No. 152
Personnel of the Army; Customs of the Service I-102	1	To instruct the students regarding rank, grade and insignia of personnel of the army and navy; general customs of the service including saluting, retreat, flags and honors.	L	AR'S 600-37; 600-40; FM 22-5; mimeo forms.
Army Regu- lations and Publica- tions I-103	1	Discussion of Army Regulations, Technical Manuals, Field Manuals, Bulletins, Circulars and Memoranda; their scope and their force.	L,D	AR 1-10; FM 21-6; SB 8-4; WD Supply Catalog MED 3; mimeo forms
Military Correspondence I-104	1	To instruct the student in the writing of basic military letters, the form, parts, and purpose, and preparation of indorsement; discussion of channels of communication.	L	TM 12-253
Organization and Administra- tion of the Dietetic De- partment I-105	7	To instruct the student in the organizational and functional set-up of the dietetic department in the army hospital with special attention to administration in subject	L,C, F	AR 40-590; TMs 10-205, 8-262, Chap VI; SGO Cir's 3, 70, 84, 1947; TB Med 210; "The Army Nurse",

ANNEX NO. 1 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Organization and Adminis- tration of the Dietetic De- partment (cont'd)		institution; review of rules and regula- tions governing ad- ministration of sub- ject institution; dis- cussion of the coordin- ation of mess activi- ties, general and specific. Examination		Vol #2, No. 11, Jan 1945; "Food Ser- vice in In- stitutions", West & Wood; mimeo forms.
Basic Princi- ples of Organ- ization and Administration I-106	1	Discussion of the basic principles of organization for any institution dealing with man power; discussion of the principles of administration.	L	"Food Service in Institu- tions", West and Wood; "Class Instruc- tion for Stu- dent Dieti- tians", Ameri- can Dietetic Association.
Profession- al Ethics I-107	2	Detailed discussion of the code of ethics governing dietetic interns both professionally and personally.	L	Journal of the American Diete- tic Associa- tion, Vol. 10, No. 3, 1934; mimeo forms
Tools of Management I-108	3	Instruction in the methods of making job analyses, work schedules, time-off schedules and job descriptions; dis- cussion of the value and use of "tools of manage- ment"; discussion of work simplifi- cation and flow charts.	L, IE MF	MF 1165; TM 8-262, Chap. VI; "Food Ser- vice in Insti- tutions", West and Wood; Journal of the American Dietetic Asso- ciation. Vol. 23, No. 6, 1947; ASF Manual 703-3; "Textbook of Office Manage- ment", Leffing- well and Robinson, Chap. 5.

ANNEX NO. 1 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Storeroom Management I-109	1	Detailed discussion of the receipt, storage and issue of supplies and the need for strict con- trol; procedures for taking and maintaining inven- tories; essential points in stock control.	L	TM 8-262, Chap VI and VII; AR's 40-590, 210-60.
Food Cost Accounting and Control I-110	1	Discussion of the methods doing re- cipe and menu cost- ing; need for and method of evaluat- ing expenditures; discussion of the food cost control system; variables of cost and how controlled.	L	"Food Service in Institu- tions", West and Wood; TM 8-262, Chap. VI.
Hospital Fund Accounting I-111	1	An introduction to and an explanation of the Hospital Fund and what it means preparatory to on-the-job assignments in the Mess Office.	L	TM 8-262, Chap. VII.
Field Trip through Diete- tic Depart- ment. I-112	4	Tour of all sec- tions of the dietetic depart- ment of Brooke General Hospital to observe the administration of the department and to observe food service in the mess halls and on the wards.	D	Class notes

ANNEX NO. 1 (CONT'D)

SUBJECT AND FILE NUMBER	NO. HRS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Examinations I-113	2	Written Examination on all type 7 material previously presented.		All previous references and class notes

ANNEX NO. 2

EQUIPMENT

(20 hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Sources of Supply and Procure- ment I-201	5	Quartermaster, En- gineers and Medical Supply as sources of material and basic equipment; methods of requisitioning expendable and non- expendable property; accountability and responsibility for property; responsi- bilities of the dietetic intern in handling government property; visit to Medical Supply warehouse to ob- serve operation and see available equip- ment.	L,D, C	AR's 35-6520, 35-6620, 35-6640; SGO Cir's 70, 84, 1947; TM 38- 403; VD Supply Cata- log, Med. 3.
Selection of Equipment I-202	2	Discussion of stand- ard and non-stand- ard types of equip- ment; introduction to the types of equipment used in army hospitals; a discussion of the drawing up of equipment specifi- cations, points to be considered; fac- tors to be con- sidered in the selection of china, glassware and silver.	L,D	VD Supply Catalog MED 3; "Food Service in Institutions", West and Wood; standard equip- ment catalogs.

ANNEX NO. 2 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Equipment Allowances and Mess Layouts; 3100-45 I-203 -25 10-45 -25 10-45 -25 10-45 -25 10-45	5	Discussion of equipment allow- ances for messes of different sizes; architec- tural considera- tions in planning the equipment layout; space al- lowances for the various work units; the use of flow charts in the efficient ar- rangement of work areas; presenta- tion of a problem to be worked out by the individual student.	L,C, IE	US Engineer (SA District) Reference Charts of CM and Engineer- ing Equipment; Journals of the American Dietetic Association, Vol. 23, Nos. 1,2,3, 1947.
Operation of Equip- ment I-204 -25 10-45 -25 10-45 -25 10-45 -25 10-45	4	Detailed discus- sion and demonstra- tion of the opera- tion of all pieces of equipment in the army mess with parti- cular emphasis on safety factors.	L,C,D	TM's 5-637, 5-671, 10-405; "Care of Food Service Equip- ment", Ameri- can Dietetic Association.
Preventive Maintenance I-205	1	Discussion of main- tenance respon- sibility in gen- eral; responsi- bility of using services; responsi- bilities of the Post Engineer; routine scheduling of inspection; in- spection and ser- vice records; types of service offered by the Post Engi- neers; starting, shut-down, repair and replacement	L,C TF	TF 10-1215; TM's 5-637, 5-671; "Care of Food Ser- vice Equip- ment", Ameri- can Dietetic Association.

ANNEX NO. 2 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Preventive Maintenance: I-206 (cont'd)		service; instruc- tion of using per- sonnel; presenta- tion of illustra- tive material by use of a training film.		
Cleaning Maintenance: I-206		Purpose of clean- ing maintenance; general character- istics of materials used in the construc- tion of food ser- vice equipment, and the proper clean- ing and care of cleaning agents, and their correct use; cleaning of specific items of kitchen equip- ment.		TM's 5-637, 10-405; "Care of Food Ser- vice Equip- ment", Amer- ican Diete- tic Associa- tion.
Examination I-207	2	Comprehensive writ- ten examinations on all material presented previous- ly.	E	All previous references and class notes.

FOOD PREPARATION
(11 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Food Production I-301	1	A review of the basic principles of large quantity cookery; discussion of approved techniques; problems frequently encountered in large quantity food production.	L, C	TM 10-405; "Food Service in Institutions", West and Wood; "Class Instruction for Student Dietitians", American Dietetic Association.
Standardization of Recipes I-302	1	Discussion of the necessity of recipe standardization in the special diet kitchen; requirements for successful standardization; techniques of standardizing old and new recipes.	L, C	TM's 10-412, 8-262, Chap VI; "Food Service in Institutions", West and Wood; "Quantity Cookery", Treat and Richards; "Food for Fifty", Fowler and West.
Menu Planning I-303	2	Discussion of the factors which influence menu making; the drafting of the menu; menu reference files and reminders; method and order of drafting the menu; drafting the special diet menu; preparation of the menu; checking the menu in action, assignment of practical exercise in menu planning to be continued until proficiency is acquired.	L, C	TM's 8-500, 8-262, Chap VI; "Food Service in Institutions", West and Wood; "The Cook Book of the United States Navy".

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF TYPE OF INSTRUCTION	REFERENCES
Food Conser- vation and Waste Studies I-304	1	Brief review of L.C. the history of the food service program; discus- sion of causes of food waste with special at- tention to re- ceiving points, storage, prepara- tion point, cook- ing, serving, left-overs, early messing and unat- tractive surround- ings.	Food Conserva- tion Bulletin, Hq. 4th Army and Supplement; TC 32, 1945; WD Cir 322, 1946; TM 8-262, Chap VI; SGO Cir's 3, 70, 84, 1947.
Food Control I-305	1	Proper use of the L.D. Cook's Work Sheet with detailed dis- cussion of all items to be enter- ed and methods of entering; discus- sion of mess man- agement.	Food Conser- vation Bulle- tin, Hq. 4th Army and Sup- plement; OMC, S & FS Ltr #2, ASF Hq 8th Svc WD Cir 322, 1946; SGO Cir 70, 1947.
Field Trip I-306	4	Trip to an army bakery and to a commercial bakery for the purpose of observing the process of large quantity bread preparation and factors entering into it.	None
Examinations I-307	1	Comprehensive writ- ten examination covering all sub- ject matter on food preparation.	All previous references and class notes.

ANNEX NO. 4
FOOD PROCUREMENT
(13 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Quartermaster Specifications I-401	2	Definition of Specifications; purpose of Quartermaster specifications; general requirements in Federal Specifications; classification of subsistence; varieties, types and grades of food of non-animal origin; phases and types of inspection; presentation of inspection of illustrative material by use of a sound film strip.	L, C, FS	TM 10-210; Federal Standard Stock Catalog; QM Tentative Specifications; SFS 10-154.
Quartermaster Procurement I-402	5	Outline of Quartermaster procurement of foods: central, regional and local; types of bidding; requisition forms and procedures for an individual unit; field trip to Quartermaster warehouses, storage and Sales Commissary for purpose of observing local Quartermaster operations.	L, C, D	TM 10-215, Chaps I-IV; WD Form 445; AR 30-2210
Commercial Purchases I-403	1	Circumstances under which commercial purchases may be made; certificate of non-availability and procedure for obtaining; procedure for getting bids; purchase of certain items through the Medical Supply Officer.	L, C	TM 8-262, Chap's VI, VII; AR 40-590, par. 18

ANNEX NO. 4 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Availability of Fresh Produce I-404 S22-4 S22-51	2	Factors governing the availability of fresh produce, sea- sons, shipping, re- frigeration, packing; present availability and future outlook on fruits and vege- tables; discussion of grades and avail- ability of specific items of fresh produce.	L,C	"The Blue Goose Buying Guide", pub- lished by The American Fruit Growers Inc; current market infor- mation.
Large Quantity Ordering I-405	2	Techniques of or- dering; discussion of ordering guides by food groups in- cluding meats, poultry, fish, eggs, dairy products, fruits, vegetables and miscellaneous; presentation of a problem to be work- ed out by the individual students.	L,C, FE	"Food Ser- vice in Institutions", West and Wood; Quart- ermaster Master Menu; Standard Ordering Guides.
Examination I-406	1	Comprehensive writ- ten examination on all subject matter in food procurement.	E	All prev- ious refer- ences and class notes.

FOOD SERVICE

(33 hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Types of Food Service in Army and Civilian Hospitals I-501	2	Discussion of the types of food service in institutions, situations which determine the kind used, standards of good food service; centralized and de-centralized food service; food service in the army.	L,C	"Food Service in Institutions", West and Wood; TM's 8-262, Chap VI, 10-405.
Ward Food Service I-502	4	Discussion of the segregation of patients in the hospital and reasons for; orientation to number and type of wards in subject institution; orientation to the duties and responsibilities of all ward personnel; detailed discussion of the rules of good food service as specifically applied to tray service; types of professional ward rounds and the responsibility of the dietitian to participate.	L,C	TM 8-262, Chap VI; SGO Cir's 3, 70, 84, 1947; "Food Service in Institutions", West and Wood; TB Med 210.
Techniques of Ward Rounds I-503	1	Discussion of the proper approach to the patient; problems commonly met in making ward rounds; report of rounds.	L,C	TM 8-262 Chap VI.

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Holiday Food Service and Decorations I-504	1	Discussion of holi- day decorations and food service on wards and in the messes; practical application by students throughout the year on holidays; compilation of sug- gestions for de- corations by the class as a group.	L, C IE	Current magazines and commer- cial publica- tions.
Examination I-505	1	Comprehensive exam- ination on all mater- ial covered in sub- ject above.	E	All previous references and class notes
Field Trips I-506	24	Field trips to be made throughout the year to observe food service in a private hospital, a charity hospital, combination private and charity hos- pital, college dormitory and tea- rooms, and hotels.	D I	None JOURNAL OF FOOD SERVICE

ANNEX NO. 6

MEAT AND DAIRY HYGIENE
(60 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Introduction I-601	1	Student orientation followed by a discussion of the history and importance of food hygiene to public health.	C	None
Army Food Inspection I-602	1	A discussion of Army food inspection activities by the veterinary service, and relationship with other governmental and civil inspection agencies; movie: "Meats with Approval".	C,D	AR 40-2150, pars, 1-18 inclusive
Subsistence Procurement I-603	1	A discussion and demonstration of the Army subsistence procurement system, and food specifications; the development of types, classes and grades for food products.	C,D	Federal specifications (scan only).
Market Classes of Livestock I-604	1	A discussion and illustration of the livestock industry in the U.S., and market classes of cattle, sheep, and swine; movie: "Meat Production".	C,D	None

SUBJECT AND FILE NUMBER	NO. OF HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Beef I-605	2	Discussion of cat- tle slaughter; an illustrated dis- cussion of the factors that deter- mine classes and grades of carcass beef; comparison of various beef grading systems, Federal and USDA specifications.	C,D	Mimeo, MFSS; Fed. Spec., FP-B-221a
Beef I-606	3	A discussion of beef wholesale cuts, and spoilage factors; visit to CM cold storage and BAMC meat cutting shop for examination of car- cass beef and view cutting of beef side into wholesale cuts.	C,D	Mimeo, MFSS; Fed. Spec., FP-B-221a
Veal, Lamb and Mutton I-607	3	A discussion of calf, and sheep slaughter; an illus- trated discussion of classes and grades of carcass veal, lamb, and mutton; wholesale cuts, Federal and USDA specifications; spoil- age factors.	C,D	Mimeo, MFSS; Fed. Specs., FP-V-191a IP-L-91a PP-M-791
Pork I-608	3	A discussion of swine slaughter; an illus- trated discussion of classes and grades of carcass pork, standard cuts, spoil- age factors, Federal and USDA specifica- tions; movie: "Pork Cutting Operations".	C,D	Mimeo, MFSS; Fed. Spec., FP-F-571

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Edible Organs I-609	1	An illustrated discussion of packing house by-products, their identification and utilization.	C, D	TB QM 28 pars. 1-17 incl.
Motion Pictures I-614	1	Motion picture dealing with utilization of cheaper cuts of meat, entitled, "Meats and Romance".	D	None
Field Trip I-611	4	Visit to local modern packing plant to observe operations, and for practical work in carcass meat grading.	D, FE	None
Examina- tion I-612	2	Written examination covering all instruction to date.	E	All previous references.
Cured and Smoked Meats I-613	2	An illustrated discussion of cured and smoked meat products, curing agents, processes, smoking, and spoilage; movie: "A Study in Meat Curing".	C, D	TM 10-210, Par. 81
Sausage Products I-614	2	An illustrated discussion of sausage manufacture, composition, and spoilage factors.	C, D	Par. 82, TM 10-210; Mimeo, M & DH School

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Field Trip I-615	4	Visit to modern cured, smoked meat, and sausage manufacturing plant to observe operations and processes.	D	None
Poultry I-616	3	An illustrated discussion of market classes and grades of dressed poultry, methods of dress- ing and drawing, storage and spoilage factors.	C,D	TB OM 33, pars. 1-11 incl.
Eggs I-617	3	An illustrated discussion of egg production, egg structures, candling and storage; prac- tical work by student in candling to de- termine egg grades.	C,FE	TB OM 33, pars. 12-31 incl.
Waterfoods I-618	2	An illustrated discussion of the various types of edible fish and sea foods, storage, and spoilage factors.	C,D	TB OM 31 (entire bulletin).
Examination I-619	2	Written examina- tion covering all instruction since last examination	E	All previous references cited since last examina- tion.

ANNEX NO. 6 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Canned Meat Products I-620	2	An illustrated discussion and demonstration of food preservation by canning, canning processes, types of cans, composition of Army Canned meat products and significance of defective cans.	C, D	Par. 3 & par 84, TM-10-210. 84-1
Milk I-621	3	A discussion of types of fresh milk and cream, standards, requirements, sanitary production, and manufacture and standards for evaporated, condensed and dried milk; movie: "Quality Milk Production".	C, D	Mimeo, MFSS
Field Trip I-622	4	Visit to modern dairy farm.	D	None
Ice Cream I-623	1	A discussion of ice cream manufacture, ingredients, and specifications.	C	Mimeo, MFSS
Butter and Cheese I-624	3	A discussion of the manufacture of butter and various types of cheese; a demonstration of butter grading and various types of cheese.	C, D	Mimeo, M&DH School
Field Trip I-625	4	Visit to modern milk ice cream, and butter plant to observe operations and procedures.	D	None

ANNEX NO. 6 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Examination I-626	2	Written examination covering all instruction since last examination. (All texts issued by Dept. of Vet. Sv to be turned in at this period).	E	All previous references cited since last examination.

ANNEX NO. 7
PERSONNEL MANAGEMENT
(17 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Job-Instruction Training. I-701	4	Discussion of the supervisor's responsibility to top management and to the worker; preparation of a training-time table; four-step method of instruction; demonstration of four-step method by each student; group evaluation of teaching demonstrations; examination.	L, PE, E	ASF Manual M 217-1
Job Relations Training I-702	4	Discussion of the supervisor's responsibility in good relations with workers; foundations of good relations; four-step method of handling problems; practice in handling problems; examination.	L, PE, E, FS	ASF Manual M 217-2; SFS 86-16
Job Methods Training I-703	4	Improvement of methods of performing work; saving of time and money (manpower, materials or equipment); "suggestion program" for employees; presentation of a proposed saving of manpower, materials or equipment in a specific situation.	B, C, D	Manual "Methods of Improvement", Civ. Training Branch, Civilian Personnel Division, SGO.

ANNEX NO. 7 (CONT'D)

SUBJECT AND FILE NUMBER	NO. OF HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Selection and Assignment of Personnel I-704	1	Method of Selection of civil service personnel; importance of selection; final selection; methods of interviewing; assignment reports and records in which dietitian is immediately concerned.	L, C	TM 8-262, Chap. VI; Memo No. 68-1 Hq. BAMC 8 July 1946; Civ. Pers. Pamphlet No. 24, 1946; Civ. Pers. Manual No. 2, 1946; Civ. Pers. Form No. 3823A, June 1945; Civ. Pers. Form No. 3823, Revised, 1944.
Instruction of Personnel in the Mess Hall I-706	4	Discussion of the method of instructing personnel in table and cafeteria service; practice demonstration of instructing a worker.	L, C, FE	"Food Service in Institutions", West and Wood.

ANNEX NO. 8
SANITATION

(18 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Pathogenic Microorganisms I-801	1	Discussion of classification, habits, and methods by which pathogenic microorganisms produce disease.	L,D	"Laboratory Diagnosis of Disease", Stitt, Clough, and Clough; "Preventive Military Medicine", Dunham.
Bacteriology and chemis- try of Water and Milk I-802	1	Discussion of water-borne diseases; methods of examination of water and water supplies; methods of water purification; discussion of diseases transmitted by milk from cow to man; points of contamination of milk at dairy and plant.	L,D	All previous references.
Transmis- sion of Dis- ease by Animal Foods I-803	1	Discussion of the transmittal of disease by animal foods from diseased animals and diseased food handlers; diseases caused by animal parasites transmitted by animal foods.	L,	All previous references.
Food Poison- ing I-804	1	Discussion of bacterial and chemical food poisoning; methods of examination including preparation of specimens and prevention.	L,D	All previous references

ANNEX NO. 8 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Sanitary Entomology I-805	2	Discussion of how bacteria are carried by the housefly, cockroach, ants, rats, and mice; extermination of household pests; chemical sprays; preventive measures.	L,D	"Military Preventive Medicine", Dunham
Mess Sanitation and Inspection of Messes I-806	1	Discussion of the standards of good mess sanitation; factors involved in maintaining highest possible standards; inspection of messes.	L	TM's 10-210, 10-250; SB 10-119; "The School Cafeteria", Bryan; "Food Service in Institutions", West and Wood.
Examination I-807	1	Comprehensive examination covering all subject matter presented on sanitation.	E	All previous references

GENERAL MEDICINE AND DIET THERAPY

(70 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Avitaminoses I-901	1	Definition, etiology, pathology, subclinical forms and treatment of deficiencies resulting from the lack of the following vitamins: Vitamin "A" and carotene, thiamin, riboflavin, niacin, pyridoxine, other factors of B complex, ascorbic acid vitamin "D" and calciferol, alphatocopherol and Vitamin "K".	L	"Dietetics for the Clinician", Bridges; "The Avitaminoses", Eddy and Dalldorf; "Nutrition Deficiencies", Youmans; "Textbook of Medicine", Cecil.
Calculation of Nutritional Evaluation by Long and Short Methods I-902	1	Explanation of method of calculating nutrient content of menus by the long and short methods; discussion of nutrition on the per pound basis; assignment of problems to be accomplished by the individual students.	L, FE	"Handbook of Diet Therapy", Turner; D Cir 33, 1946; TB Med 25, 1944; TM 8-500.
Case Histories I-903	4	Discussion of the principles employed in interviewing the patient; interpretation of patient records and progress notes; outline of subject matter for a case history; assignment of individual studies to be made; reports of case histories by individual students.	L, FE	Mimeo Forms.

ANNEX NO. 9 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Diabetic Diet Calculations I-904	2	Explanation of the calculation of the diabetic diet prescrip- tion; calculation of the diabetic menu; practice calculation of diet prescription and a day's menu by each student using own age, weight and height.	L, FE	TM 8-500; "Handbook of Diet Therapy", Turner; "Nutrition and Diet in Health and Dis- ease", McLester.
Diseases of Metabol- ism: Dia- betes Mellitus I-905	2	Diabetes mellitus in adults and in children-defini- tion, etiology, path- ology, insulin treatment; diabetic coma, insulin shock; dietary treatment and calculation of diet for children and adults in dia- betics, diabetic coma, insulin shock, surgical cases; to include in addition, short discussion of spon- taneous hypogly- cemia and diabetes insipidus.	L, FE	"Treat- ment of Diabetes Mellitus", Joslin; "Diseases of Meta- bolism", Duncan; "Textbook of Medi- cine", Cecil; "Essen- tials of Medicine", Emerson and Taylor.
Discharge Diets I-906	5	Discussion of forms used in pres- enting discharge diets to the patients; tech- niques of presen- tation, use of visual aids in instruction; assignment of	L, FE	"Handbook of Diet Therapy", Turner; mimeo forms, BGH.

ANNEX NO. 9 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Discharge Diets (cont'd)		common discharge diets to individual students for preparation of mock interview; presentation of mock interviews by individual students.		
Diseases of the Blood I-907	2	Definition, etiology, pathology and dietary treatment of pernicious, secondary, macrocytic and aplastic anemias; discussion of the same factors in purpura, hemophilia, leukemia and allied diseases.	L	"Textbook of Medicine", Cecil; "Essentials of Medicine", Emerson and Taylor; "Diseases of the Blood and Hematology", Kracke.
Diseases of the Gastro- Intestinal Tract I-908	4	Definition, etiology, pathology and dietary treatment of abnormal gastric conditions; of peptic and gastric ulcers and carcinoma of the stomach; purpose of test meals; discussion of all types of constipation; discussion of all types of colitis and enteritis.	L	"An introduction to Gastroenterology", Alvarez; "The Stomach and Duodenum", Eusterman and Balfour; "Dietetics for the Clinician", Bridges; "Diseases of the Digestive System", Fortis.
Diseases of the Heart and Arteries I-909	1	Definition, etiology, pathology and dietary treatment in acute cardiac infections, coronary occlusion, angina pectoris,	L	"Heart Disease", White; "Management of Cardiac Patients", Leaman; "Essentials

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Diseases of the Heart and Arteries, (cont'd)	1	chronic heart disease, arter- iosclerosis, essential hy- pertension.		of Medicine", Emerson and Taylor; "Textbook of Medicine", Cecil.
Diseases of the Kidney and Urinary Tract I-910	2	Review of the physiology of the kidney and urinary tract; definition, etiology, pathology and dietary treat- ment of acute and chronic nephritis and nephrosis, pyelitis and other diseases of the urinary tract.	L	"Textbook of Medicine", Cecil; "Essentials of Medicine", Emerson and Taylor.
Diseases of the Liver and Gall Bladder I-911	1	Definition, etiol- ogy, pathology and dietary treat- ment in hepatic insufficiency, infectious hepe- titis, cirrhosis of the liver, catarrhal jaun- dice, tumors, abscesses and cysts of the liver, choleli- thiasis and cholecystitis.	L	"Diseases of the Liver", Lichtman; "Clinical Lectures on Gall Bladders and Bile Ducts", Weiss; "Text- book of Medi- cine", Cecil; "Essentials of Medicine", Emerson and Taylor.
Examinations I-912	6	Comprehensive one hour written exam- inations to be ap- portioned throughout the period that subject matter is being presented on the subject of gen- eral medicine and diet therapy.	E	All previous references; class notes.

ANNEX NO. 9 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Febrile Diseases I-913	1	Definition, etiology, pathology, prevention and dietary treatment of tuberculosis; brief discussion of these same factors in typhoid and scarlet fevers.	L	"Textbook of Medicine", Cecil; "Nutrition in Health and Disease", McLeister; "Essentials of Medicine", Emerson and Taylor; mimeo forms.
Food Allergies I-914	1	Definition, etiology, pathology and dietary management in food allergies; discussion of skin tests; discussion of elimination diets, and their proper use.	L	"Food Allergy", Rowe; "Management of Allergy", Smul; "Essentials of Medicine", Emerson and Taylor; "Textbook of Medicine", Cecil.
Gout and Arthritis I-915	1	Definition, classification, etiology, pathology and dietary treatment of gout and arthritis; acidosis and alkalosis.	L	"Textbook of Medicine", Cecil; "Arthritis and Allied Conditions", Comroe; "Essentials of Medicine", Emerson and Taylor.
Infant and Child Diets I-916	3	Nutritional requirements of infants; artificial methods of feeding; breast feeding versus bottle feeding; calculation of formulæ; feeding of infants under	L	"Diseases of Infants and Children", Nelson and Mitchell; "Textbook of Pediatrics", Griffith and Mitchell; "Psychologic

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Infant and Child Diets (cont'd)		abnormal conditions such as vomiting, colic, diarrhea, constipation, malnutrition; nutritional requirements of the pre-school child and child of school age; age, weight and height tables; feeding the "problem" child; diseases of childhood.		Care During Infancy and Childhood", Bakwin and Bakwin; "Newer Nutrition in Pediatric Practice", Kugelmass.
Ingestion of Food I-917	1	Discussion of artificial methods of feeding to include gavage, nasal, duodenal, nutrient enema, subcutaneous and intravenous; factors of food consistency, caloric content and temperature.	L,D	"Physiological Basis of Medicine", Best and Taylor.
Laboratory Examinations I-918	5	Explanation and demonstration of the following: basal metabolism, urinalyses, blood, gastric analyses, feces; explanation of normal and abnormal findings.	L,D	"Laboratory Methods of United States Army", Simmons and Gentzkow.
Medical Diets, General I-919	1	Discussion of the liquid soft and light diets in detail; menus for each to be planned by the students.	L,C, FE	TM 8-500; "Handbook of Diet Therapy", Turner; "Nutrition in Health and Disease", McLester.

ANNEX NO. 9 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Mental Dis- orders I-920	2	Classification of mental disorders; treatment and management aspects of psychiatric patients; problems of diet in various types of disorders; problems in ad- ministration.	L	"Psychology of Insanity", Hart; "Psy- chiatric Nursing", Biddle, Bid- dle and Van Sickel.
Menu Plan- ning for Special Diets I-921	12	These hours are to be closely cor- related with the medical lectures and will include brief review of pathologic condi- tions; discussion of the construc- tion of the special diets; assignment of special diet menus to be planned by the individual student.	L,C, FE	TM 8-506; "Nutrition in Health and Disease", McLester; "Hand book of Diet Therapy", Turner; "Diabetic Care in Pictures", Rosenthal, Stern, Rosenthal; "Textbook of Medicine", Cecil; "Es- sentials of Medicine", Emerson and Taylor; "Dietetics for the Clinician", Bridges; profession- al journals.

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Malnutrition and Obesity I-922	1	Definition, etiology, prevention and dietary treatment of malnutrition and alimentary and constitutional obesity.	L	"Dietetics for the Clinician", Bridges; "Textbook of Medicine", Cecil; "Essentials of Medicine", Emerson and Taylor.
Normal Nutrition I-923	1	Basic factors and requirements for optimum nutrition; construction of the normal diet to meet daily requirements; the normal diet as it is constructed for the hospital patient.	L	"Nutrition and Diet in Health and Disease", McLester; "Dietetics for the Clinician", Bridges; TM 8-500.
Nutrition for the Aged I-924	1	Discussion of the feeding of the aged; problems encountered in administration of the diet.	L	"Dietetics for the Clinician", Bridges; "Geriatric Medicine", Stieglitz; "Care of the Aged", Thewlis.
Oral Condi- tions and Diseases I-925	1	Normal dental structures including chronology of dentition; mineral requirements; dental hygiene; oral diseases.	L	"Oral Pathology", Thoma; "Diseases of the Mouth and Their Treatment", Frinz and Greenbaum.

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Physiology (Review) I-926	5	Review of the physiology of the digestive tract and its secretions; discussion of the physiology of the blood and lymph circulatory system; organs of respiration and factors affecting; excretory organs and regulation of body temperature; internal secretions.	L,D	"Anatomy and Physiology", Greisheimer; "Physiology in Health and Disease", Wiggers.
Pregnancy and Lactation I-927	2	Importance of diet during pre- and post-natal periods; dietary procedures for normal pregnancy; dietary procedures used in abnormal conditions in pregnancy; administration of the diet.	L	"Textbook of Obstetrics", De Lee and Greenhill; "Textbook of Obstetrics", Williams and Standers; "Textbook of Medicine", Cecil.
Psychosomatic Medicine I-928	1	Brief introduction to psychosomatics, including fundamental concepts, accident-proneness, gastrointestinal expressions of the emotions, cardiovascular expressions of emotions, arthritis, allergies.	L	"Emotions and Bodily Change", Dunbar.

ANNEX NO. 9 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Psycho somatic Medicine (cont'd)		endocrines, emo- tional precipitants of death, treat- ment and research methods in psycho- somatics.		
"Principles of Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley	1	Psychiatry and Psychosomatics Harrison and Horsley "Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley	I	Psychiatry and Psychosomatics Harrison and Horsley "Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley
"Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley	2	Psychiatry and Psychosomatics Harrison and Horsley "Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley		Psychiatry and Psychosomatics Harrison and Horsley "Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley
"Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley	3	Psychiatry and Psychosomatics Harrison and Horsley "Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley		Psychiatry and Psychosomatics Harrison and Horsley "Psychiatry" Harrison and Horsley "Psychiatry" Harrison and Horsley

ANNEX NO. 10
GENERAL SURGERY
(21 Hours)

SUBJECT AND FILE NUMBER	NO. OF HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Anesthesia I-1001	1	Discussion of general, local and spinal anesthesia; methods of administration; feeding problems arising from the administration of anesthetics.	L	"Pre and Post Operative Care", Mason and Zintel; "Physiology of Anesthesia", Beecher.
Diagnosis and Preoperative Treatment of Certain Abdominal Conditions I-1002	1	Discussion of the diagnosis and preoperative treatment of appendicitis, intestinal obstruction, surgical conditions of the gall bladder.	L	"Principles of Surgical Care", Blalock; "Textbook of Surgery", Christopher.
Surgical Conditions of the Chest I-1003	1	Discussion of the anatomy of the chest; medical and surgical treatment of lung abscesses; infections of the pleural cavity; surgical treatment of pulmonary tuberculosis.	L	"Essentials of Medicine", Emerson and Taylor; "Neurosurgery and Thoracic surgery", Military Surgical Manuals, National Research Council.
Examinations I-1004	2	Comprehensive one hour written examinations to cover all subject matter presented on general surgery.	E	All previous references; class notes.

ANNEX NO. 10 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Maxillofacial Cases I-1005	1	Discussion of surgery in maxillo-facial cases; nutritional requirements; feeding problems; and general dietary management.	L	TM 8-500; "Manual of Standard Practice of Plastic and maxillo-facial Surgery", Military Surgical Manuals, National Research Council.
Female Genital Tract I-1006	1	Anatomy and physiology of the female genital tract; process of reproduction; problems of menstruation.	L	"Textbook of Obstetrics", Greenhill and De Lee.
General Surgery I-1007	1	Discussion of general pre and post operative dietary care; preparation of patients for operation; operative procedures.	L	"Textbook of Surgery", Christopher; "Pre and Post Operative Care", Mason and Zintel; "Principles of Preoperative and Post Operative Treatment", Cutting.
Genito- Urinary Tract I-1008	1	Discussion of the anatomy and physiology of the genito-urinary tract including the kidneys, ureters, bladder and urethra; surgical problems and the dietary management of them.	L	"Clinical Urology", Lowsley and Kirwin; "Stone", Joly.

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Gonorrhea and Syphilis I-1009	1	Discussion of the etiology, symptoms and treatment of gonorrhea and syphilis; social aspects of venereal dis- eases.	L	"Gonorrhea", Fellouze; "Modern Clinical Syphology", Stokes, Beerman, Ingraham.
Hemorrhage and Shock I-1010	1	The causes, methods of pre- vention and treatment of hemorrhage and shock.	L	"Principles of Surgical Care", Blacklock; "Shock", Moon.
Inflamma- tions, Various I-1011	1	Discussion of causes of in- flammations; acute and chron- ic suppurative lesions includ- ing carbuncles, furuncles, erysipelas, paronychia, lymphangitis.	L	"Minor Surgery", Christo- pher; "Textbook of Sur- gery", Christopher
Inflamma- tions of the Bone I-1012	1	Discussion of hemogenous and non-hemo- genous osteo- myelitis; diet- ary management in osteomyelitis; Dakin's solu- tion and its uses.	L I	"Minor Sur- gery", Christopher; "Textbook of Surgery", Christopher; "Orthopedic Subjects", Military Sur- gical Manuals, National Re- search Council.



ANNEX NO. 10 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Menu Plan- ning I-1013	3	These hours are to be correlated with the surgical lectures and will include a brief review of patho- logic conditions; construction of surgical diet menus; problems of administra- tion.	C, FE	TM 8-500; "Nutrition and Diet in Health and Disease", McLester; "Dietetics for the Clinician", Bridges.
Principles of Surgery I-1014	1	Discussion of the basic principles of surgery and of the healing of body tissues; methods of anti- sepsis and reasons for; asepsis and aseptic techni- que.	L	"Principles of Surgical Care", Blalock.
Septic Wounds of War I-1015	1	Discussion of gas gangrene, tetanus, burns, trench foot and frost bite; diet- ery management in severe burn cases.	L,	"Principles and Practice of War Sur- gery", Trueta.
Surgical Diets (General) I-1016	1	Discussion of sur- gical liquid, semi-soft, soft and light diets; routine post- operative surgi- cal diets; assign- ment of special diet menus to be planned by indivi- dual students.	L, C, FE	TM 8-500; "Nutrition and Diet in Health and Diseases", McLester.

ANNEX NO. 10 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION REFERENCES
Surgical Conditions of Breast and Thyroid I-1017.	1	Discussion of hypothyroidism and hyperthy- roidism with emphasis on nutritional re- quirements and dietary manage- ment pre and post operative- ly; abnormal conditions of the breast; radiation sick- ness and dietary management.	L, "Textbook of Surgery", Christopher.
Surgery of the Stomach and Gastro- intestinal Tract I-1018	1	Discussion of dietary preoper- ative care in surgery of the stomach and gas- tro-intestinal tract; colos- tomies, anasto- moses, etc., in- cluding explana- tion of surgical procedures and feeding problems; of postoperative dietary care in all cases of surgery of the stomach and gas- trointestinal tract.	L, "The Stomach and Duodenum", Eusterman and Balfour; "An Introduc- tion to Gas- troenterology", Alvarez.

NUTRITION EDUCATION AND TEACHING METHODS

(16 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Nutrition Education and Teaching Methods for Student Nurses I-1101	2	Principles of good teaching; techniques for teaching student nurses; presen- tation of sub- ject matter; development of the lesson plan; assignment of teaching pro- blem.	L, C	"Class In- struction for Student Dietitians", American Dietetic Association; "Manual for Teaching Nutrition and Dietetics to Student Nurses", American Dietetic Association.
Application of Teaching Techniques. I-1102	12	Observing, as- sisting and teaching student nurses at an affiliate hospi- tal in lecture and laboratory period.	FE	All previous references.
Use of Training and Visual Aids I-1103	1	Discussion of different types of training and visual aids and how used most effective- ly.	L, D	Mimeo forms; "The Prepara- tion and Use of Visual Aids", Haas and Packer.
Teaching Methods for Other Groups I-1104	1	Discussion of teaching meth- ods for other professional groups, for patients and for the layman.	L,	"Class Instruc- tion for Stu- dent Dieti- tians", American Dietetic Association.

ANNEX NO. 12
NUTRITION IN PUBLIC HEALTH AND
PREVENTIVE MEDICINE

((2 Hours))

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Nutrition in Public Health I-1201	1	Review of the place of Nutrition in Public Health; re- view of evidence of need for nutri- tion in public health; approach to the nutrition pro- blem.	L	Nutrition Survey Issue, Florida Health Notes, July 1947.
Nutrition in Preven- tive Medicine I-1202	1	Discussion of the field of preven- tive medicine and part played by various personnel in the Army and in civilian life; part played by the dietitian in nutrition in public health and preventive medicine.	L	The Bulletin USAMD, Feb 1947, "Further Progress in Food Research"; The Bulletin, USAMD, Sep. 1946, "Quart- ermaster Of- ficers Train in Food Re- search"; The Bulletin, USAMD, Jan 1947, "Food Research Pro- gram".

SOCIAL SERVICE

(3 hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Social Service in the Hospi- tal. I-1301	1	History and devel- opment of medical social work; role of the social ser- vice worker in the Military and civil- ian hospital; ser- vices available to patients for diversion, rehab- ilitation and planning for post discharge care.	L	"Social Component in Medical Care", Bartlett.
Special Case Work Problems I-1302	1	Role of the Social worker on the neuropsychiatric, orthopedic and surgical wards.	L	"Some As- pects of Social Case Work in a Medical Setting", Thornton and Knauth.
Social Case Work I-1303	1	Orientation on the taking of a case history; approach to the patient; techni- ques of eliciting information and the follow- up; assignment of a case history with a social problem to be accomplished by each student in coöperation with the social work- er.	L, FE	Selected Social Case Histories.

ANNEX NO. 14
CURRENT TOPICS
(30 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Orientation to Current Topics I-1401	1	Discussion of sources of mater- ial for presenta- tion of current topic reports by individual students; assign- ment of group leaders; dis- cussion of method to be followed in class pres- entation of re- ports; visit to medical library.	C,D	Current profession- al publica- tions, scientific and trade journals.
Anemias I-1402	1	Individual reports on current arti- cles concerning the anemias; group discussion.	C	All pre- vious references
Constipa- tion and Colitis I-1403	1	Individual reports on current articles concerning consti- pation and coli- tis; group discus- sion.	C	All prev- ious references
Diabetes I-1404	1	Individual reports on current articles concerning diabetes in adults; group discussion.	C	All prev- ious re- ferences
Diabetes I-1405	1	Individual reports on current articles concerning diabetes in children; group discussion.	C	All prev- ious re- ferences
Diseases of the Gastro- intestinal Tract I-1406	1	Individual reports on current articles concerning condi- tions and diseases of the gastrointes- tinal tract; group discussion.	C	All prev- ious re- ferences.

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Diseases of the Heart I-1407	1	Individual re- ports on current articles concern- ing diseases of the heart; group discussion.	C	All prev- ious re- ferences.
Diseases of the Liver and Gall Bladder I-1408	1	Individual re- ports on condi- tions and dis- eases of the liver and gall bladder; group discussion.	C	All prev- ious re- ferences.
Food Allergy I-1409	1	Individual reports on food allergies; group discussion.	C	All prev- ious re- ferences.
Food Tech- nology I-1410	1	Individual reports on the subject of food technolo- gy; group dis- cussion.	C	All prev- ious re- ferences.
Infant and Child Feed- ing. I-1411	1	Individual reports on problems of infant and child feeding; group discussion.	C	All prev- ious re- ferences.
Malnutri- tion. I-1412	1	Individual reports on malnutrition; group discussion.	C	All prev- ious re- ferences.
Minerals I-1413	1	Individual reports on minerals; group discussion.	C	All prev- ious re- ferences
Nephritis and Nephrosis I-1414	1	Individual reports on nephritis and nephrosis; group discussion.	C	All prev- ious re- ferences
Obesity I-1415	1	Individual reports on obesity; group discussion.	C	All prev- ious re- ferences

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Progress in Nutrition I-1416	2	Individual reports on current trends in nutrition; to be given at beginning and at end of this section; group dis- cussion.	C	All prev- ious re- ferences.
Public Health I-1417	1	Individual reports on public health problems and cur- rent activity in this line; group discussion.	C	All prev- ious re- ferences
Teaching Methods I-1418	1	Individual reports on teaching methods employed in teach- ing nutrition to student nurses and patients; group discussion.	C	All prev- ious re- ferences
Vitamins I-1419	2	Individual reports on the various vitamins and cur- rent trends; group discussion.	C	All prev- ious re- ferences.
Administration of the Dietetic Department I-1420	1	Individual reports on the latest in the administration of the dietetic de- partment; group discussion.	C	All prev- ious re- ferences.
Building and Maintenance I-1421	1	Individual reports on problems of building and main- tenance of property; group discussion.	C	All prev- ious re- ferences.
Equipment I-1422	2	Individual reports on the latest de- velopments of all types of equipment; group discussion.	C	All prev- ious re- ferences

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Food Conser- vation. I-1423	1	Individual reports on current factors in food conserva- tion; group dis- cussion.	C	All prev- ious re- ferences.
Food pro- curement I-1424	1	Individual reports on problems of buying and market- ing; group dis- cussion.	C	All prev- ious re- ferences.
Institution- al Feeding I-1425	1	Individual reports on problems con- nected with food service in institu- tions; group dis- cussion.	C	All prev- ious re- ferences.
Legislation Pertinent to the Field I-1426	1	Individual reports on current legisla- tion either in ef- fect or in process of passage; group discussion.	C	All prev- ious re- ferences
Sanitation I-1427	1	Individual reports on sanitation in the food service unit; group dis- cussion.	C	All prev- ious re- ferences

ANNEX NO. 15
ADMINISTRATION OF A LARGE MESS

(8 Weeks, 384 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Administration of a Large Mess I-1501	192	Practice in the requisitioning, receiving and storage of food; preparation of the Cook's Work Sheet; instruction of cooks; supervision of preparation of food; supervision of officer, patients and employees cafeteria service and service of food to orthopedic patients; personnel record sheets and head count reports; time-off schedules; conferences with staff dietitian on problems of food administration; sanitation of the mess; care and operation of heavy equipment.	C, FE	All previous references listed under academic subjects relating to these activities.
Centralized Administrative Control I-1502	192	Planning of the Master Menu for four weeks; preparation of daily menus for house diets from Master Menu; preparation of instruction sheet; estimation of future requisitions; consolidation of orders from individual messes; placing of orders; trips to	C, FE	All previous references

ANNEX NO. 15 (CONT'D)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION REFERENCES
Centralized Administrative Control (cont'd)		market for the purpose of getting bids on fresh pro- duce and making purchases; cal- culation of the daily food cost for a month; per- sonnel records.	

ANNEX NO. 16
ADMINISTRATION OF A SMALL
MESS

(8 Weeks, 384 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Administration of a Small Mess I-1601	192	Practice in re- quisitioning, re- ceiving and storing of food in a small mess; supervision of food service to the wards and on the cafeteria line; supervision of food preparation; preparation of the Cook's Work Sheet; instruction of per- sonnel; personnel records and time- off schedules; supervision of mess sanitation; conferences with staff dietitian on problems of food administration; floor plan of mess, tracing route of food from prepara- tion to service, to be accomplished while on this assignment.	C, FE	All prev- ious re- ferences listed under aca- demic sub- jects relating to these activities.
Supervision of a Small Mess I-1602	192	Student is given com- plete responsibility for the administra- tion of a small mess with only occasional inspection by a staff dietitian; scope of duties and responsi- bilities cover those listed under admin- istration of large and small messes; six new recipes are to be standardized.	C, FE	All prev- ious re- ferences

ANNEX NO. 17
SPECIAL DIET FOOD PREPARATION
(4 Weeks, 192 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Special Diet Kitchen I-1701	192	Practice in plan- ning a large variety of spec- ial diet menus; calculation of diabetic diets; observation and practice in in- structing dia- betic classes twice weekly; requisitioning, receiving and storing of food; supervision of preparation of food for special diets; supervision of special diet food service to the wards and on the special diet cafeteria line; instruc- tion of patients; four special diet recipes are to standardized while on this assignment.	C, FE	All prev- ious re- ferences listed under aca- demic sub- jects re- lating to these activities.

ANNEX NO. 18
HOSPITAL COST ACCOUNTING
(1 Week, 48 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Hospital Cost Accounting I-1801	48	Regulations per- taining to the Hospital Fund; sources of income and expense; source of entries of following Regis- ters and how made: Accounts Receiv- able, Cash Re- ceipts, Accounts Payable and Cash Disbursements; Accounts con- tained in the General Ledger, sources of post- ing; balancing of the General Ledger; Hospital Fund Financial Statement of In- come and Expense; Statement of Liabilities, Assets and Net Working Capital; Statement of Miscellaneous Subsistence Ac- count; Statement of Welfare Expense; transmittal of Excess Working Capital; student to complete one month's sample record of daily gain and loss from subsistence.	C, FE	WD AGO Form 8-106; TM 8-262, Chap VII; all other references listed under academic subjects relating to these activities.

ANNEX NO. 19
STOREROOM MANAGEMENT

(1 Week, 48 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Storeroom Management I-1901	48	Observation and practice in the preparation, pricing and placing of orders; checking and inspecting perishable items when delivered; proper storage of perishable and non-perishable items; stock control and the perpetual inventory card; checking of invoices and bills; preparation of bid lists; obtaining of bids on perishable items; preparation of the Commissary order; administration of combined central storeroom, meat-cutting and pastry shops; preparation of low cost menus for one month while on this assignment.	C,FE	All previous references listed under academic subjects relating to these activities.

ANNEX NO. 20
ENLISTED WARD FOOD SERVICE
(16 Weeks, 768 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Medical Ward Food Service: Gastrointes- tinal I-2001	192	Practice in menu planning for gastrointestinal cases and the supervision of tray service to these patients; supervision of administration of the ward serving kitchen and its sanita- tion; instruction of patients; ward rounds; confer- ences with staff dietitians on problems of ward food service; one case history study to be ac- complished while on this assign- ment.	C, IE	All previous references listed under academic subjects re- lating to these activi- ties.
Medical Ward Food Service Diabetic and Allergy I-2002	192	Practice in the calculation of diabetic diets and the planning of menus for patients with food allergies; supervision of tray service; supervision of the administra- tion of the ward serving kitchen and its sanita- tion; instruction of patients; con- ferences with staff dietitians on problems of food service; ward rounds.	C, FE	All previous references

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Surgical Ward Food Service I-2003	192	Practice in menu planning for diets found on clean and septic surgical wards; supervision of tray service; supervision of the administration of the ward serving kitchen and its sanitation; conferences with the staff dietitian on problems of food service; instruction of patients; ward rounds; one case history is to be accomplished while on this assignment.	C, FE	All previous references
Orthopedic Service I-2004	192	Practice in menu planning for patients on an orthopedic ward; supervision of tray service; supervision of the administration of the ward serving kitchen; ward rounds; instruction of patients; conferences with staff dietitian on problems of food service.	C, FE	All previous references.

ANNEX NO. 21
OFFICER WARD FOOD SERVICE

(4 Weeks, 192 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Medical Ward Food Service- Officer I-2101	96	Practice in the planning of menus for officer patient diets and the supervision of tray service to these patients; supervision of the administration of the ward serving kitchen and its sanitation; confer- ences with staff dietitian on prob- lems of food service; ward rounds.	C,FE	All previous references listed under academic subjects re- lating to these activities.
Surgical Ward Food Service- Officer I-2102	96	Practice in the planning of menus for officer patient diets and the super- vision of tray ser- vice to these patients; supervision of the administration of the ward serving kitchen; conferences with staff dietitian on problems of food service; ward rounds.	C,FE	All previous references

ANNEX NO. 22
OBSTETRICAL SERVICE AND FORMULAE
(4 Weeks, 192 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Obstetrical Service and Formulae I-2201	192	Practice in the planning of menus and the service of food on an obstetrical ward; daily preparation of a variety of baby formulae in accordance with sterile techni- que; supervision of the administra- tion of ward serv- ing kitchen and its sanitation; conferences with staff dietitians on problems of food service and the preparation of formulae; ward rounds; nutrition- al evaluation of three baby form- ulae are to be accomplished while on this assign- ment.	C, FE	All previous references listed under academic subjects relating to these activities.

ANNEX NO. 23

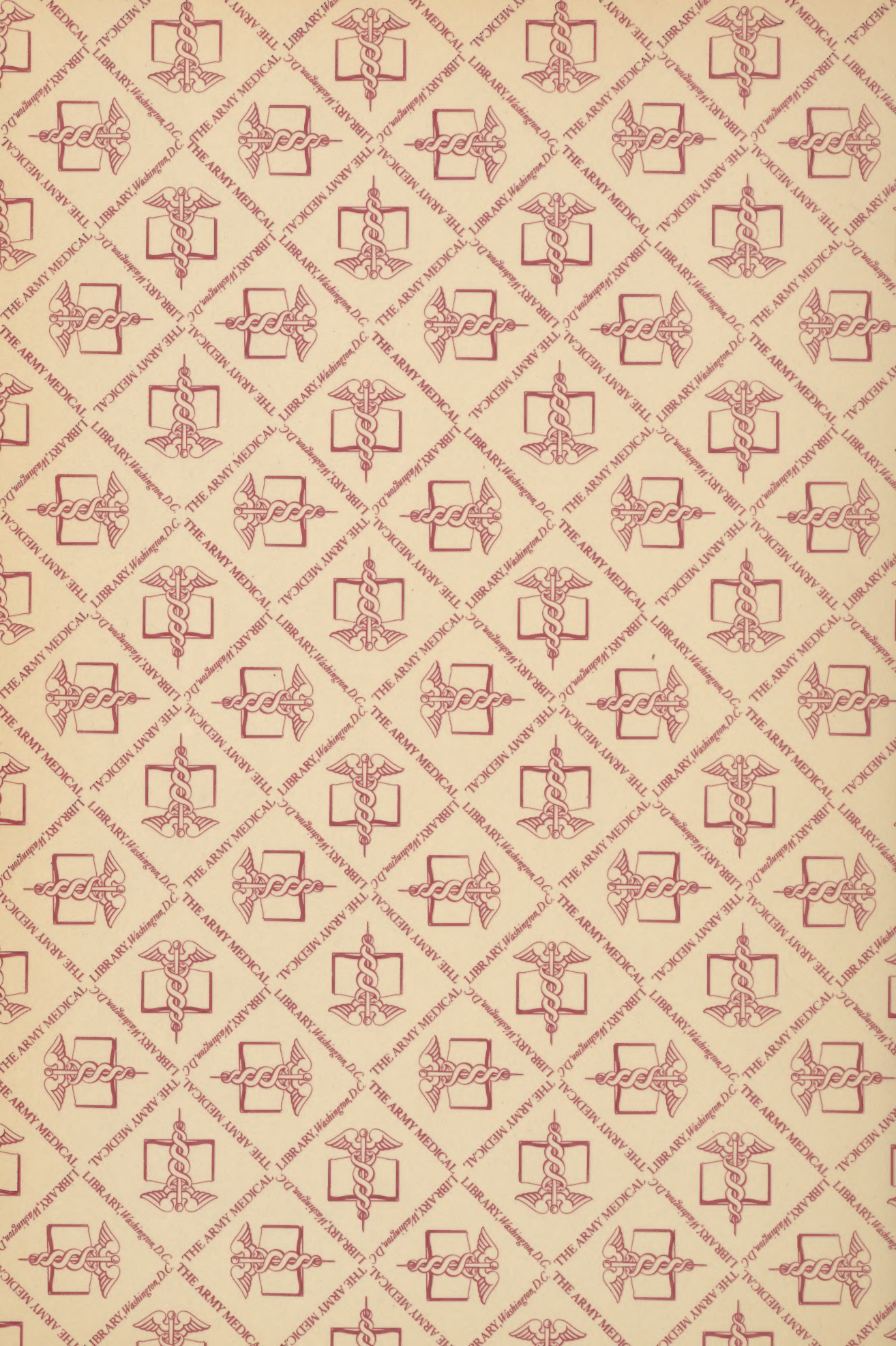
PEDIATRIC SERVICE

(2 Weeks, 96 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION REFERENCES
Pediatric Ward I-2301	96	Practice in adapting the general menu to meet the needs of young children; supervision of food service; supervision of administration of ward serving kitchen and its sanitation; teaching of desirable food habits; nutri- tional evalua- tion of child's menu for one week, is to be accomplished on this assign- ment; this assignment actual- ly extends an ad- ditional 48 hours since it combines with the pedia- tric out-patient clinic assignment to make 144 hours.	C, FE All prev- ious re- ferences listed under academic subjects relating to these activities.

ANNEX NO. 24
OUT PATIENT CLINICS
(2 Weeks, 96 Hours)

SUBJECT AND FILE NUMBER	HOURS	SCOPE OF INSTRUCTION	TYPE OF INSTRUCTION	REFERENCES
Out-Patient Clinic- Adult I-2401	48	Observation and practice in teaching patients referred to the dietitian in out- patient clinic for dietary instructions.	C,FE	All prev- ious re- ferences listed under academic subjects relating to these activities.
Out-Patient Clinic- Pediatric I-2402	48	Observation and practice in teaching parents and children re- ferred to the dietitian in the out-patient clinic for dietary instruction.	C,FE	All prev- ious re- ferences.



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